
Masseria Cuturi 1881 “Zacinto” Negroamaro Puglia IGT

Winery: Masseria Cuturi 1881

Category: Wine – Still – Red

Grape Variety: Negroamaro

Region: / Puglia/ Italy

Vineyard: Estate

Winery established: 1881

Feature: Organic

Product Information

Soil: Clay and sand

Altitude: 260 feet above sea level

Vinification & Yield: Hand harvest in September. Maceration in steel vats at the controlled temperature of 22-28C, necessary to extract aromas, tannins and flavors from pulp and skins. Alcoholic fermentation follows in the same vats. The second fermentation takes place in the same vats. Aged for 3 months in steel vats, necessary to stabilize colors and aromas. **Yield:** 4500 plants/hectare

Tasting Note: Deep ruby red color with light violet trims. On the nose the wine is fragrant and fruity with fresh notes of wild cherries and sweet spice. In the mouth it reveals floral and herbal notes with velvety and round flavors. The finishing is delicate and persistent.

Zacinto – one of the farmers in Masseria Cuturi, who was madly in love with the grape variety Negroamaro. He secretly made batches of the wine for himself and hid them. His legend lives on.

Alc: 14.0 % vol.

RS: 4 G/L

Producer Information

Masseria Cuturi is a unique 692 acres property in Manduria, composed of more than 74 acres of planted Primitivo, Negroamaro and Fiano grape, extending to 247 acres completely dedicated to native Puglia varieties. The Rossi-Chauvenet family started an ambitious project of producing high quality organic wines, respecting the territoriality of the native Manduria grapes. A commitment to develop the environment, producing high quality grapes, defending the heritage of 742 acres of wood, grape vines and olive trees, through a considerate organic and sustainable agriculture. The hot Mediterranean climate, persistent sunshine and occasional sea breezes make for an ear-perfect environment for viticulture. The extraordinary soil shows a bias towards cretaceous limestone under layers of iron-rich quaternary deposits. A Masseria is a farm, it's a house and a shelter where everything begins and ends. In 1881 Tommaso Schiavoni Tafuri, a wealthy landowner from Manduria, married the Countess Sabini di Altamura who brought the 'barbatelle' of Primitivo grapes, as her dowry, which were planted in "Cuturi", one of Schiavoni's landholdings, in the fertile Conca D'Oro. Here the first Primitivo trees were born, whose wine was higher in alcohol content and more full-bodied than other Apulian wines. Cuturi is the original place where the first Primitivo vineyard was planted. Winemaker Valentino Ciarla.